Arabic Menu

COLD MEZZEH

Hummus Chick peas, tahini, olive oil, lemon	420
Baba Ganoush Grilled eggplant, mix bell pepper, lemon juice, pomegranates	350
Yogurt cucumber salad Cucumber, garlic, pepper, parsley.	300
Fattoush salad Lettuce, tomato, cucumber, radish, fresh mint, lemon juice, pomegranates.	370
Mutabel Grilled eggplant, tahini, lemon juice, olive oil.	450
Shirazi salad Cucumber, tomatoes, red onion, red radish, dry mint, lemon juice, olive oil.	370
Pitta Bread	150
HOT MEZZEH	
Lebanese Lamb Flat bread Minced lamb seasoned with coriander, mint, shallots topped with cumin yogurt.	250
Cheese Fatayer Feta cheese, dry mint, fennel seeds, parsley.	350
Falafel Chickpeas, coriander, parsley, fresh mince garlic onion, Arabic spices.	400
Chicken Shawarma Sandwich Marinated chicken rolled in tortillas bread served with garlic sauce.	420
Meat Fatayer Australia grain fed Beef, coriander, pine nuts, and Arabic spices.	550
Kibbeh Burgul, Australian lamb, fresh mint, pine nuts.	550
Grilled Halloumi Cheese With slice tomato and cucumber.	650



GRILL ITEMS

Tandoori Murg Tikka	370
Chicken marinated skewer.	
Lamb Sheek Kabab	450
Spiced ground lamb skewer.	
Murg Malai Tikka	360
Marinated white chicken skewer.	
Grilled King Prawns	950
Marinated fresh dill, coriander, ginger, cumin, fennel salad and harra sauce.	
Grilled Lamb Chops	1,350
Marinated mustard, cinnamon, grilled vegetables and garlic sauce.	
Dessert	
Selection of Ice Cream	120
Mango, pistachio, rich chocolate, lime, passionfruit	
Umm Ali	250
Sweet crisp pastry with walnut, pistachios, honey, rosewater syrup.	255
Baklava	250
Sweet crisp pastry with walnuts, pistachios and honey, rose water scented syrup	200
Sliced Tropical Fruits	350
A selection seasonal fresh fruits	



